

# MORNING TEA & AFTERNOON TEA MENU

Baked Danish **Pastries**

**Lemon Myrtle & Soda Scones**, Chantilly,  
Housemade Jam

Assorted Mini Muffins

Assortment of Mini Eclairs

Seasonal Fresh **Fruit Platter**

Selection Of **Mini Cupcakes**

Selection Of **Mini Macaroons**

**Fruit Pots**, Yoghurt, Compote, Granola Papaya,  
Mango Parfait, **Toasted Granola**

**Coconut Chia Pots**, Berry Compote, Toasted  
Almonds

Housemade **Raw Muesli Power Bars**

Kiwi, Pineapple & Wheatgrass **Smoothie**

**Avocado & Chocolate Mousse**, Compote, Pistachio  
Crumb

Mini Avocado **Bruschetta Bites**

**Caramelised Onion & Feta Tartlets**

**Ricotta, Berries, Honey Brioche Bites**



# LUNCH BUFFET MENU

## PROTEIN

**Grilled Flank Steak**, Salsa Verde

Lemongrass, Ginger & Soy Glazed **BBQ Rump Steak**

**Marinated Harissa Grilled Chicken**, Risoni, Pinenut & Apricot Chutney

**Teriyaki Glazed Chicken**, Japanese Pickled Ginger

**Crispy Skinned Pork Belly**, Roasted Root Vegetables

**Grilled Lamb, Broccolini**, Spiced Apricot Chimichurri

**Moroccan Spiced Kangaroo Steak**, Grilled Veges, Sumac Chickpeas

**Char Sui Grilled Pork Steaks**, Caramelized Pineapple, Chilli Salsa

## SEAFOOD

**House Smoked Salmon**, Fennel & Citrus Salad

**BBQ Baby Octopus**, Green Olive & Charred Pepper Chimichurri

**Mussels**, Saffron Lemon Butter Sauce, Preserved Lemon Salsa

**Steamed Ginger & Soy Barramundi**, Steamed Asian Greens

**Semi Dried Tomato Crusted Ling Fillets**, Colourful Pearl Cous  
Cous, Fingerlime Dressing

**Seafood Medley**, Preseved Lemon Buerre Noisette, Tomato Salsa

**Grilled Swordfish**, Chilli Pineapple Salsa, Fingerlime Vinaigrette

**Crispy Skinned Salmon Fillets**, Fennel, Herbs & Citrus Salad, Chardonnay  
Dressing

## VEGETARIAN

**Teriyaki Eggplant & Tofu**, Japanese Pickled Ginger, Sesame

**Gnocchi, Roasted Butternut Squash**, Smoked Tomatoes, Spinach,  
Grano Padano

**Harissa Charred Pumpkin**, Wild Rice, Yoghurt, Apricot Chutney

**Spinach & Cheese Ravioli**, Grilled Spring Vegetables, Herbed Butter,  
Gremolata

**Spiced Roasted Cauliflower**, Charred Eggplant Puree, Salsa Rossa

